

## Field Food Service System

The Marine Corps is fielding the Field Food Service System (FFSS) as the replacement for the 1950s vintage M-1959 field range and immersion water heater. The FFSS offers a wider variety of menu items that can be prepared in less time, which boosts morale and customer satisfaction by decreasing the amount of time a Marine waits in line for a hot meal. The FFSS consists of three 8x8x20 ISO containers (kitchen/sanitation unit) capable of preparing a minimum of 850 meals twice daily.

This new feeding platform will better support maneuver elements throughout the Marine Air-Ground Task Force (MAGTF) theatre of operations, and allow Marine food service specialists to work more efficiently in the field environment. The combination of the FFSS and Tray



Ration Heating System (TRHS) will provide a balance of resources to best support the combat-ready Marine.

Fielding of the FFSS began in FY 2003 and will continue through FY 2006, with a total procurement of 52 systems.